

DEKALB
GARRETT
BUSY
BEES
COOKBOOK
B12

7/2010

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THE
BUSY BEES'
RECIPES

PREFACE

This collection of recipes was a project by Mrs. Hurni's fourth grade class at J. E. Ober Elementary School, Garrett.

The teacher, Vera Hurni, had taught in schools in Jackson Township and Auburn and in the early 1950s at Hogue School in Butler Township, DeKalb County. After the state-wide consolidation c. 1955 the township schools were no longer in use and students were bussed to a central location.

In the DeKalb County reorganization Garrett, Keyser Township and Butler Township formed a new school district and Mrs. Hurni taught in Garrett until 1970 or later.

These students were fourth-graders in 1965-66 and were part of the graduating class of 1974.

APPENDIX

The collection of records was a project of the H. R. Hays Foundation of J. E. Ober
University School District.

The records were first brought to light in 1961 in Jackson Township and in the
early 1960s in 1962 in Jackson Township. After the records were
collected in 1962 the records were sent to the H. R. Hays Foundation for
storage in Jackson.

In the Jackson County Transportation District, Jackson Township and Jackson Township
records were first brought to light in 1961 in Jackson Township.

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BAKED BEANS

1b. can pork and beans
1 c. catsup
1 t. mustard
1 T. brown sugar
2 slices chopped bacon
1 T. chopped onion
Bake at 375° 45 min.

Linda Adams

MEAT LOAF

2 lbs. hamburger
2 c. Wheaties or Rice Crispies
2 eggs
1½ c. milk
Dash of salt and pepper
Put in oven and spread mustard
on top of loaf.

Tim Baker

EGG-FOO-YONG

6 large or 8 small eggs
½ tsp. salt
1 can drained bean sprouts
1/8 ts. pepper
½ c. onions, cut fine
3 cups cooked rice

1 c. cooked meat: cut fine - veal,
pork, beef, chicken, turkey, tuna,
fish, shrimp, lobster or crab meat
may be used.

Drain bean sprouts thoroughly, this is very important. Beat eggs about 1 minute, using rotary beater. Add drained bean sprouts, sea food or meat, salt, pepper, and onions. Mix lightly together. Place 1 tsp. fat in a small 6 inch cast iron skillet or use ½ tsp. of fat in each of four 3 inch rings or molds on large skillet. Pour ½ cup of mixture in 6 inch skillet or ¼ cup in each ring. Cook quickly over hot fire until set and brown on edges. Turn and brown other side. Stack on hot plate. Keep covered until all are cooked. Serve one or two to each person with a portion of cooked rice covered with 3 T. of Chinese Brown Gravy.

CHINESE BROWN GRAVY

6 tbsps. drippings from roast beef, ham, or chicken
6 tbsps. flour
2 tbsps. Soy sauce
1 tsp. brown gravy sauce (can sub. brown sugar)
1 tsp. salt and dash of pepper
½ cup cold water
1½ cups hot water

NOTE: One beef or chicken bouillon cube may be used, and mushroom juice may be used instead of hot water, if available. Add more flour if thicker gravy is desired. Add more water if thinner gravy is desired.

Mix flour and drippings in bottom of pan. Add soy and brown gravy sauces, salt, pepper and cold water. Crush lumps and mix thoroughly. Add hot water. Stir well and cook to a smooth paste. Pour in hot gravy boat and serve with egg-foo-yong.

David Benson

ORANGE-APRICOT SHERBET

18 marshmallows (cut in eights)
1 C. orange juice
1 C. apricot syrup
1/8 t. salt
3/8 C. apricot pulp
2 C. light cream
1/2 C. sugar

Terry Buckles

SNAILS

Melt butter in a skillet.
Add finely diced celery, pressed
garlic, minced parsley, salato
taste, and saute until done. Place
snail shells and pour butter sauce
over. Boil slowly until done. Serve

Rayna Engelhard

BANANA ICE CREAM

1 C. mashed ripe bananas
2 T. lemon juice
1 t. grated lemon peel
1/2 C. light corn syrup
1 14 1/2 oz. can evaporated milk
2 slightly beaten egg yolks
1/2 C. sugar
2 stiff beaten egg whites

Debbie Diederick

SUGAR COOKIES

2 C. granulated sugar
1 C. shortning or 1 stick
oleo or 1 stick of Crisco
1 C. buttermilk or sour milk
1 t. soda
1 t. salt
3 small eggs
1 t. vanilla

Mix and add 2 C. flour for the dough.
Place in refrigerator for 1 or 2 hrs.
Can drop these or roll out. Slice
from roll. Bake at 350 or bake at
"cake temperature" for your oven.

Robert Dannenberg

CHERRY CRUNCH

In a 9 by 13 pan pour 2 cans of
Thank You Cherry Pie Filling.
Over the pie filling sprinkle
evenly one box of yellow or
white cake mix. Over the cake
mix sprinkle evenly 1/2 lb. of
melted butter. Bake it about one
hour at 350°

Paula Gilliland

GINGER BARS

1 C brown sugar
 1 egg, unbeaten
 2 T. soft butter
 1/2 C. molasses
 1 t. vanilla
 1/2 t. ginger
 1 C. milk
 1 C. sifted all purpose flour
 1/2 t. soda
 1/2 t. salt
 1 t. cinnamon
 1/2 t. cloves
 1 C. coarsely
 Chopped nuts

Mix together sugar, butter, molasses, and ~~mix~~ vanilla. Sift flour with soda salt and spices; add alternately with milk; mix well. Add nuts. Pour into greased 9" square pan. Bake at 350 for 35-40 min. or until done. Cool in pan; cut.

Susan Hathaway

CREAM PUFFS

1 C. Crisco
 1 C. boiling water
 1 C. sifted enriched flour
 1/2 t. salt
 2 eggs

Combine Crisco and boiling water. Stir over low heat until Crisco is melted. Add flour and salt all at once and beat until ingredients are completely smooth. Remove from heat. Add eggs one at a time, beating vigorously after each addition. Drop from tablespoon to baking sheet which has been lightly rubbed with Crisco. Leave 2" between puffs to permit spreading. Bake in ~~an~~ oven at 450 for 10 min. lower temperature to 350 and continue baking 20 Min. longer. When cold, cut off tops with sharp knife. Fill with flavored whipped cream, ice cream, or a filling made from a pudding mix. Replace tops. Makes 8 large puffs.

Tarass Koskie

BUTTERSCOTCH TREAT

6 oz. pkg. of Nestle's Butterscotch morsels
 1/2 C. peanut butter
 3 C. Rice Crispies

Melt butterscotch with peanut butter in heavy pan over low heat. Stir until well blended. Remove from heat. Add Rice Crispies. Stir until well coated with mixture. Press in 9x9" pan. Let stand until firm.

Robert Kahlke

PINEAPPLE COOKIES

1/2 C. shortening and butter mixed
 1 C. Brown sugar
 1 beaten egg
 3/4 C. crushed pineapple
 2 C. sifted flour
 1 t. baking powder
 1/2 t. soda
 1 t. vanilla
 1/2 t. salt

Add pineapple last. Bake in a moderate oven at 350 degrees for 10 min. or 12 min.

Geri Kleeman

PUMPKIN PIE

3 Beaten eggs
 1 Can pumpkin (Libby No. 303)
 1 C. sugar (Add all spices to)
 1 t. ginger
 1 t. cinnamon
 1 t. salt
 1/2 t. cloves
 1/2 t. nutmeg
 (Sift it into pumpkin mixture)
 Add 1 1/3 C. milk, 1/2 canned and 1/2 regular milk.

Bake at 425 for 15 min. Then bake for 1 hour and 45 Min.

Kevin Malcolm

1870

1871

1872

1873

1874

1875

APPLE PIE

4 chopped apples
1 C. sugar

Put mixture in favorite pie crust. Sprinkle cinnamon on top. Bake at 350 for 30 Min.

Evelyn Ousley

HASH BROWN POTATOES

Put frozen potatoes in a pan with butter. Fry until crisp.

Leigh Ann Pearson

UNBAKED COOKIES

$\frac{1}{2}$ C. milk
2 C. sugar
 $\frac{1}{2}$ stick oleo

Boil together for 1 min. In separate dish mix $\frac{2}{3}$ C. peanut butter, 1 t. vanilla, 6 T. cocoa, and 3 C. Quick oatmeal. Mix the boiled mixture with this. Drop on waxed paper.

Jackie Reinoehl

CHICKEN

1 Chicken - cut up
1 egg
 $\frac{1}{2}$ t. salt
1 t. catsup
bread crumbs

Dip chicken in the above mixture and then dip into bread crumbs. Brown in pan with cooking oil. Place in foil. Put in oven for 30-40 minutes at 350°.

SUSAN ROTTGER

PEANUT BRITTLE

2 C. granulated sugar
2 C. chopped peanuts
1 t. salt

Put sugar into a skillet and heat slowly, stirring constantly until brown. (slightly over 300°) Spread chopped peanuts in a buttered pan. Sprinkle then with salt. Warm the pan slightly and pour the melted sugar over the peanuts.

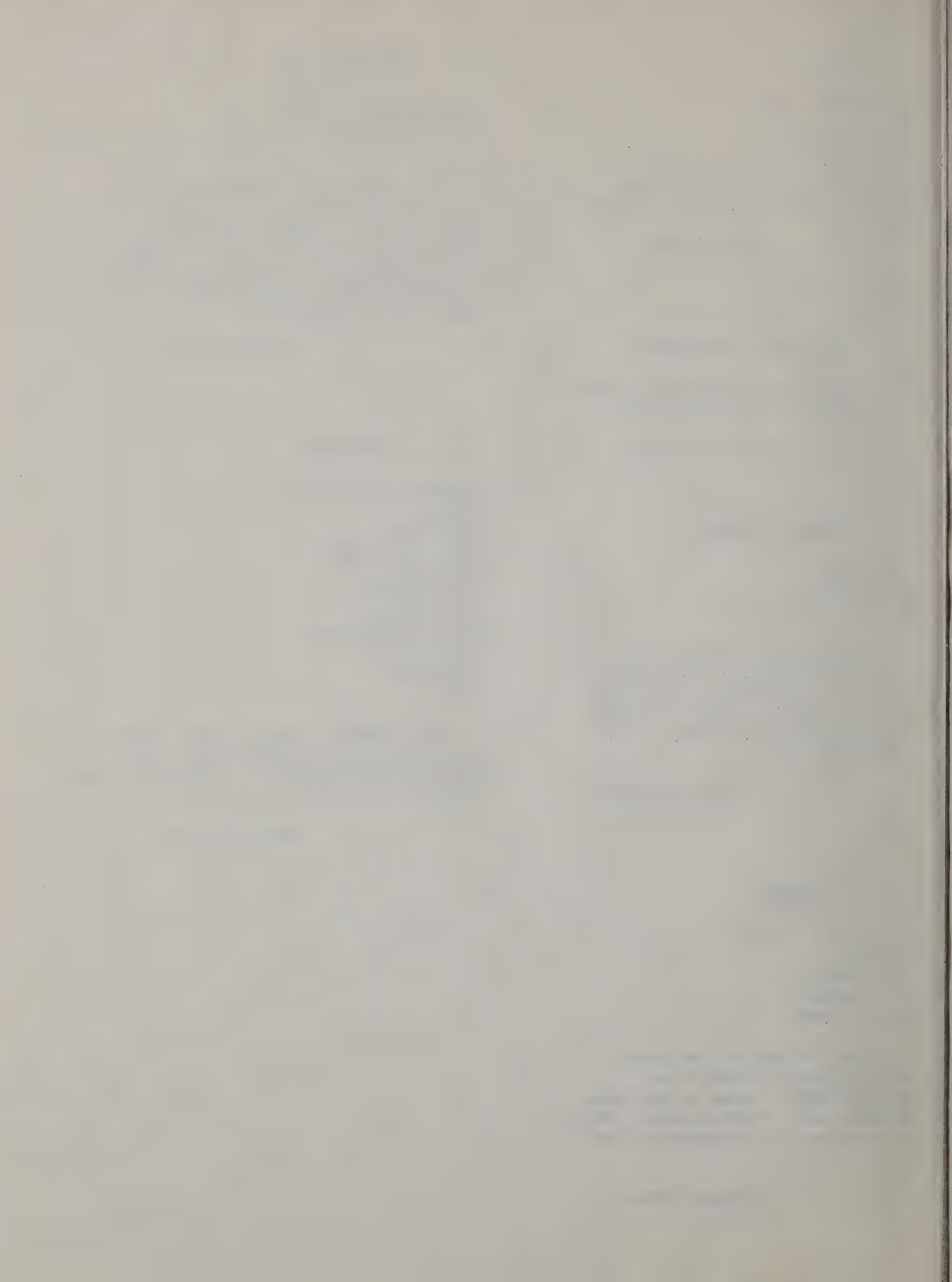
Key Perkins

LEBKUCHEN

Preheat oven to 425°
3 Eggs
3 C. flour
1 lb. brown sugar
 $\frac{3}{4}$ C. nuts
2 t. cinnamon
1 t. cloves
 $\frac{3}{4}$ C. maple syrup
23-26 dates
 $\frac{1}{2}$ t. soda
salt

Any kind of jelly or jam. Grease cookie tray with high rim and spread mixture thinly upon it. Bake for 10 min. Reduce heat to 375 for 5-8 min.

Susan Rosenberg



DEVILS FOOD CAKE

1½ C. sugar
 1½ C. milk
 1 egg yolk
 3½ oz. unsweetened chocolate
 ½ C. butter
 2 eggs
 220. flour
 ½ t. salt
 1½ t. baking soda
 1 T. hot water
 1 t. vanilla

Combine sugar, ½ C. milk, egg yolk, and chocolate in double boiler. Heat until mixture is smooth and slightly thickened. Remove from heat and cool. Cream the butter with remaining sugar until light. Add the 2 eggs and mix. Sift flour and salt and add to mixture alternately with remaining milk. Dissolve baking soda in water. Add to batter and flavor with vanilla. Blend in cooled chocolate mixture. Pour into 2-9" layer pans. Bake at 350° for ½ hr.

Wayne Rowe

SPAGHETTI

3 T. Mazola oil
 4-5 diced onions
 ½ Green pepper - diced

Sauté the above. Cook 1½ lb. of ground beef. Combine everything in frying pan. Add:

2 C. tomatoes
 1 or 2 cloves of garlic
 1 C. tomato juice-1 t. salt
 ½ t. paprika

Separately cook 6 Oz. of spaghetti in salted water. Drain and add spaghetti to meat sauce. Simmer. Serve with Parmesan cheese.

Dale Stetins

HAMBURGERS

Hamburger for patties is needed. Put patties in skillet to fry. Add salt, pepper and seasonings. Turn over time. Place in buns.

Frank Sellke

WAFFLES

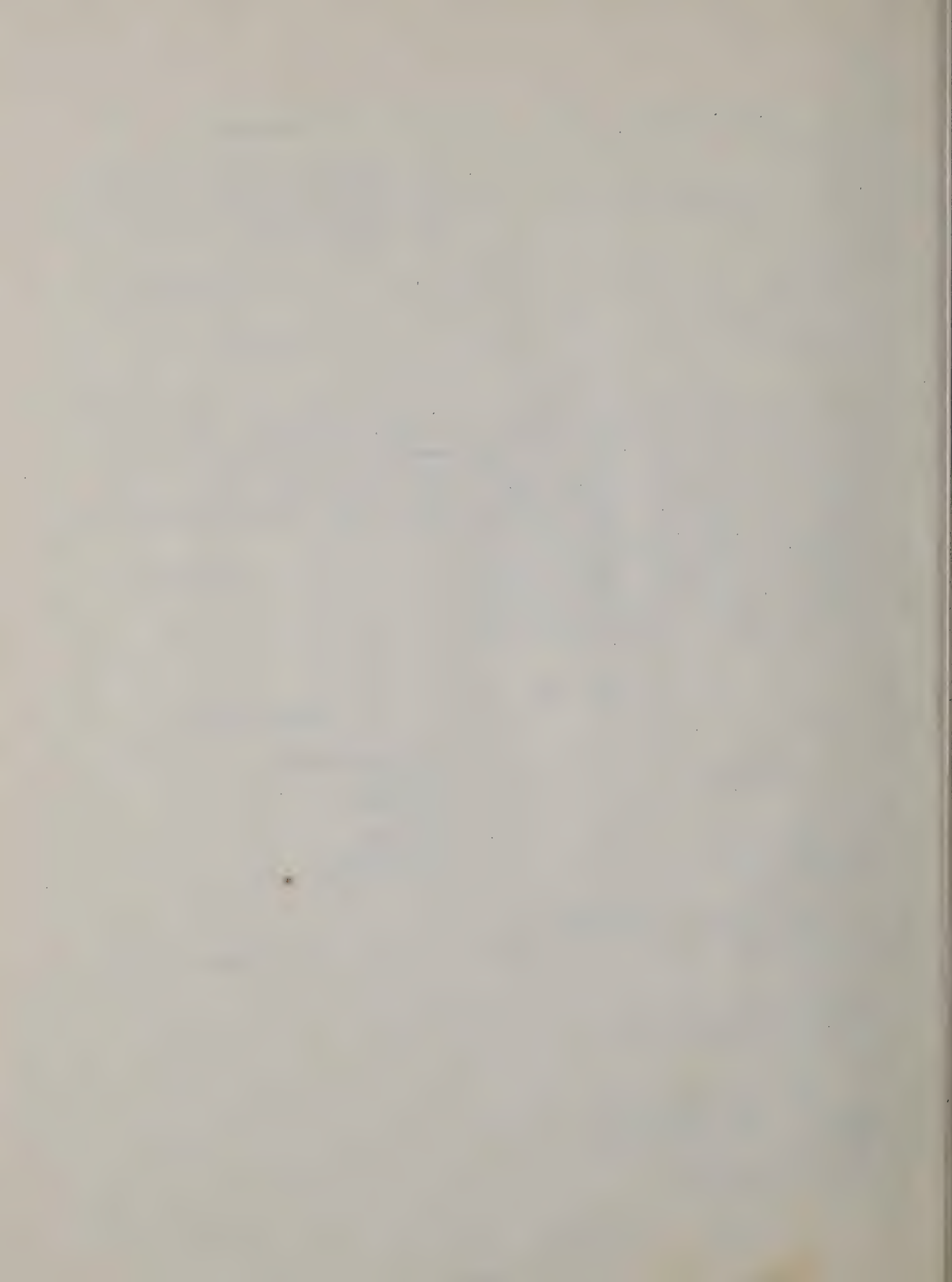
Beat 1 egg until fluffy. Blend in 2 cups of whole milk. Add 1 cup of pancake mix, 2 tablespoons of sugar, and 1/3 C. melted shortening. Beat until smooth. Pour batter on hot grill. Bake well until steaming stops.

Renee Shuff

TURKEY STUFFING

4 C. bread crumbs
 2 t. salt
 ½ t. pepper
 1 egg
 ½ t. sage
 2 t. butter
 2-3 C. boiling water

Connie Sigler



SOUR CREAM COOKIES

1 c. sugar
 $\frac{1}{2}$ C. shortning
 1 beaten egg
 c. seedless raisins
 C. sifted cake flour
 t. salt
 t. baking soda
 t. baking powder
 t. nutmeg
 C. sour cream
 C. walnut meats

Cream shortning and sugar.

Add egg with raising. Mix and sift flour, salt, baking soda, baking powder, and nutmeg. Add alternately with sour cream to raisin mixture. Stir in walnuts. Drop by teaspoons on greased cookie sheet. Bake in hot oven (400) for 12 to 15 minutes. Makes about 3 Doz. sour cream cookies.

Adrienne Smith

CHOCOLATE CHIP COOKIES

Sift together:

1 C. and 2 T. of flour
 $\frac{1}{2}$ t. of soda
 $\frac{1}{2}$ t. of salt

Add:

$\frac{1}{2}$ C. granulated sugar
 $\frac{1}{4}$ C. brown sugar
 1 egg
 1 t. vanilla
 $\frac{1}{2}$ C. shortning

Mix together all ingredients. Add $\frac{1}{2}$ C. of chocolate chips. Drop by teaspoons on ungreased cookie sheet. Bake at 375 for 10-12 min.

Steven Walters

MACARONI SUPER DELUXE

1 C. macaroni or spaghetti
 1 C. mushroom soup
 1 $\frac{1}{2}$ oz. dried chopped beef
 $\frac{1}{4}$ lb. chopped cheese

Cook macaroni in boiling water until almost done. Do not salt. Put in buttered baking dish by layers: macaroni, dried beef, mushroom soup, and cheese. Pour over enough milk to cover. Bake for $\frac{1}{2}$ hr. in moderate oven.

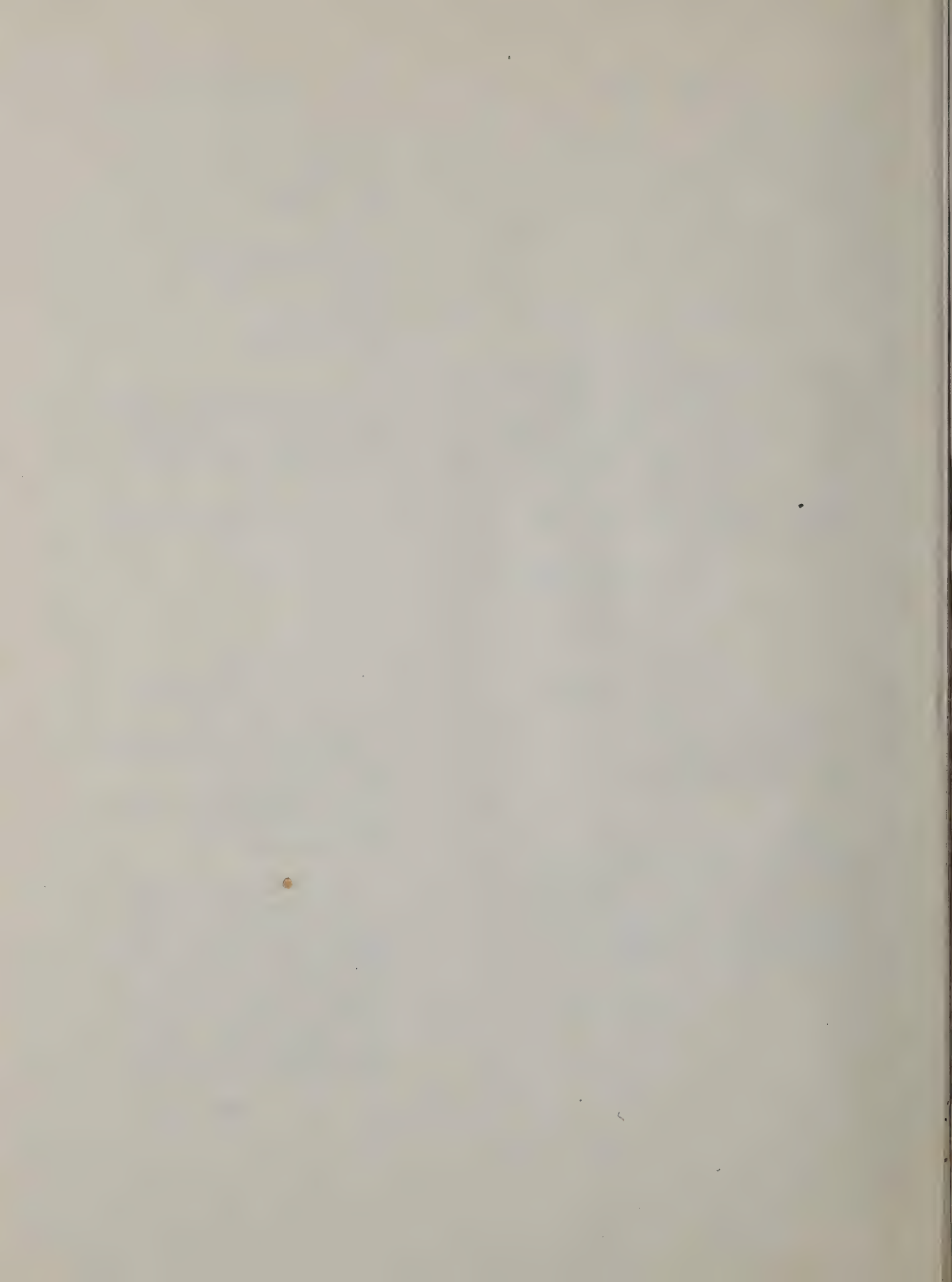
Steven Zeider

CHICKEN CASSEROLE

1 C. half-cooked rice
 1 chicken (or canned chicken)
 2 C. chicken broth
 1 C. mushroom soup
 1 pkg. American Cream Cheese
 1 C. of bread crumbs
 1 T. margarine

Cook the rice in part water and chicken broth. Spread the rice in bottom of baking dish. Spread with cooked or canned chicken over rice. Thicken with 2 C. of chicken broth with flour and pour over the chicken. Salt as desired. Pour on the mushroom soup. Add American cream cheese. Mix the bread crumbs with the margarine and place on top.

MRS. HURNI



ITALIAN SPAGHETTI SAUCE

1½ lb. Hamburger
1 medium - sized onion
2 finely cut garlic cloves
2 cut stalks of celery
1 finely cut green pepper

Cook in ½ C. of salad oil. Salt the mixture with 2 teaspoons of garlic salt, black pepper, and scant teaspoon of red pepper. Add 2 cans of tomato paste. Drain 1 can of mushrooms (pieces and stems) and add to the tomato mixture. Add 1 Giant can of tomato juice. Simmer for 3 hours or until very thick.

Miss Wade



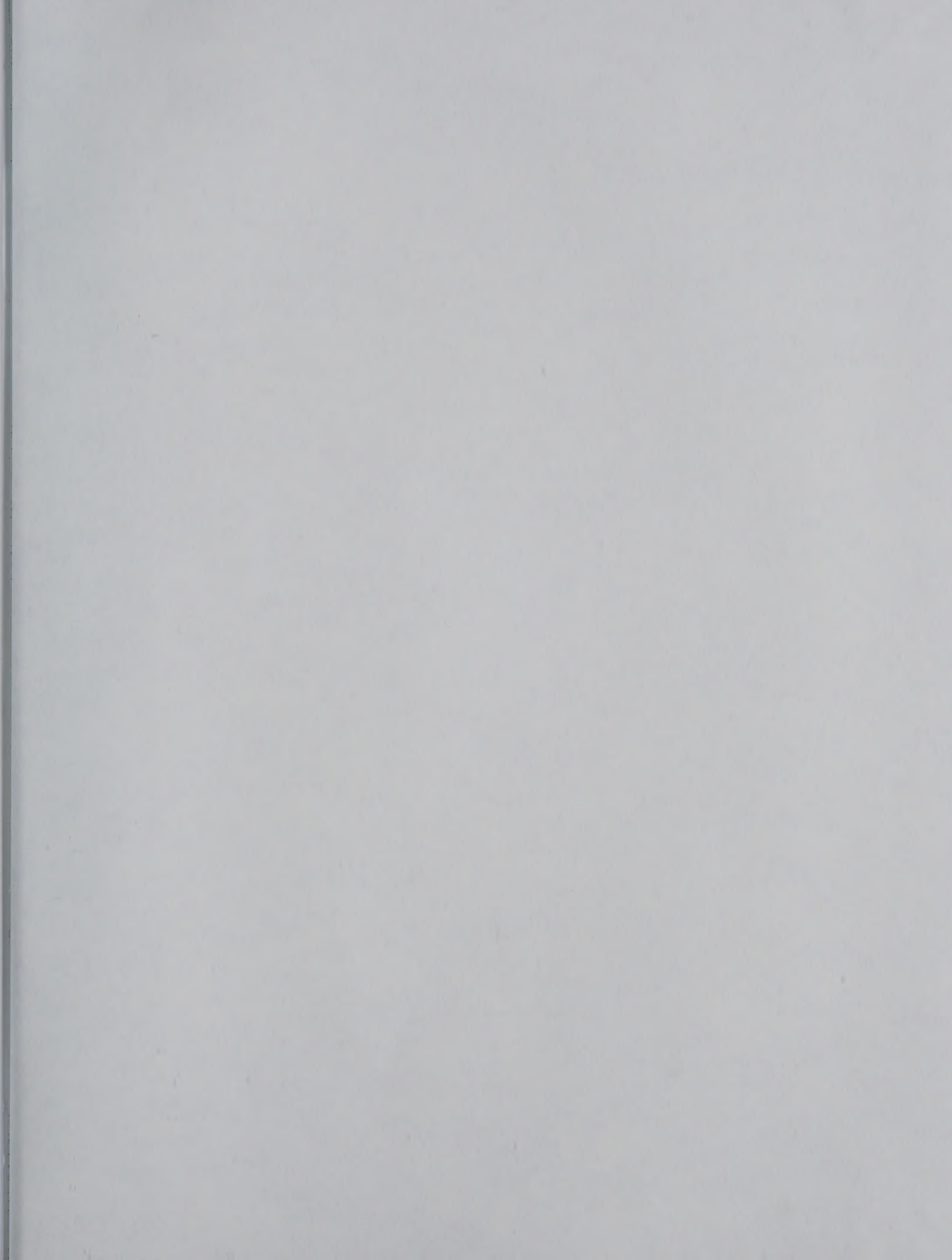
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